



Arlington Club Plated Dinner Selections

-three course minimum-
-please select starter, entrée and dessert-

Starters

Crab Cocktail - \$22.00

Jumbo Prawn Cocktail - \$22.00

Organic Greens with Shaved Vegetables and House Vinaigrette - \$11.00

Classic Caesar Salad - \$11.00

Chefs Market Salad - \$15.00

Entrees

All entrees include appropriate Chef's seasonal selection of starch, vegetables, and sauces

Prime Tenderloin – demi-glace or bearnaise sauce - \$47.00

Roast Rack of Lamb – marionberry and hazelnut crust - \$50.00

Mary's Chicken Breast – wild mushroom marsala sauce - \$37.50

Boneless Braised Short Rib - \$45.00

Smoked Pork Loin -mustard cider sauce - \$37.50

Filet & Salmon Duo - \$50.00 *

Prawns Scampi with Filet Duo - \$50.00 *

Wild King Salmon – beurre blanc or Italian salsa verde - \$42.50 *

Alaskan Halibut - \$42.50 *

Seasonal Vegetarian Risotto/House-made Pastas - \$32.00

**Fresh seafood subject to availability and changes in Market Pricing*

Desserts

Ice Creams and Sorbets - \$6.00

Vanilla, Chocolate, or Strawberry – inquire about current sorbet selection

Crème Brulee, Pot de Crème, or Panna Cotta - various flavors - \$10

Warm Berry or Apple Crisp with Vanilla Ice Cream - \$11

Flourless Chocolate Soufflé Cake with Raspberry Coulis - \$10

New York or Basque Style Cheesecake - \$11

Brioche Bread Pudding with Orange Anglaise Sauce - \$10

Assorted Bite Size Desserts - \$4.50 each

Assorted Bars - \$3 each bar

Assorted House Baked Cookies - \$20 per dozen

Coffee/ Tea Service - \$4.25

All orders must be placed one week in advance of the event and are to be confirmed three business days in advance of function. Prices subject to change. There is a standard service charge of 15%, and a room usage charge of \$10.00 per person. Check with the Catering Department regarding food minimums and staffing fees for all evening events. The club is not open on Sundays.

9/8/2023